

May is HERE!



May is here! Warmer weather, flowers, green trees and thick grass! We are hoping for an exciting Spring full of in-person meetings, fun, food and comradery. Stay tuned!



This month's membership meeting will be

**Monday May 17th, 2021 from
6:00 - 8:00 pm**

We are meeting in person and ***you can purchase your tickets here.***

Please RSVP to our club president, **John DiSessa CEC**, **[AAC Chef12@comcast.net](mailto:AAC_Chef12@comcast.net)**

We will learn about farming and have some amazing food.

The location is:

**Verrill Farms -11 Wheeler Road
Concord, MA 01742**

Please wear masks as they will be required.



You have a chance to win this smoker! We are raffling off this Masterbuilt Propane-Fired Smoker and will announce the winner on June 14th.

Please [visit our website](#) to purchase raffle tickets. You can't win if you don't buy a ticket!

**Annual Jimmy
DiMarzio Golf Outing**

**John DiSessa, CEC, AAC –
PRESIDENT'S MESSAGE**



**Dear Epicurean
Club members,**



Welcome to May!

First, I would like to wish all the Mom's out there a Happy Mother's Day, May 9th this year – is Mother's Day, a time set aside to honor the women in our lives who do so much for others.

This year the ACF Epicurean Club of Boston (ECB) is hosting its 18th ECB James DiMarzio SR Scholarship Golf Classic.

Mother's Day officially started in the 1900s due to the efforts of Anna Jarvis, who thought mothers deserved their own day to honor the sacrifices they make for their families.

Great chefs and food service professionals from all around Boston come together to play golf, eat terrific food, and raise money for the Paul J. Pantano Scholarship Fund - from which the proceeds help to advance the culinary careers of students in need of financial assistance.

The first Mother's Day celebrations took place in West Virginia and, in 1914, President Woodrow Wilson signed a measure establishing the second Sunday in May as Mother's Day.

Go to our [web site](#) to purchase tickets and for more information...

As summer quickly approaches the Vice President, Board of Directors and I have some exciting events planned.

First on May 17th our membership meeting will be held at Verrill Farms in Concord Mass. There will be a farm tour, Farming tips and a great outdoor cook out. Be sure you purchase your tickets soon.



If you have not yet done so, please sign up to join our

club [here](#) and enjoy some of the many benefits of [Epicurean Club of Boston](#) Chapter membership. We

Read entire letter [here](#)...

look forward to seeing you soon.



ACF National Convention | August 2-5, 2021 | Orlando, Florida World Marriott Resort

Board of Governors' Meeting, AAC Fellows Meeting and Dinner | August 1, 2021

Experience a world of possibilities when staying at Orlando World Center Marriott. Make a splash at Falls Pool Oasis, enjoy a round of 18 holes at our championship golf course, dine at our onsite restaurants and lounges or relax

with a message at our full service spa (temporarily closed due to COVID, scheduled to reopen in the Spring).

If you're a chef exploring new ideas and flavors, a student looking to gain experience or a foodservice professional keeping atop the latest and greatest, we've got plenty of educational and networking opportunities for you onsite & virtually as well!

Check out their [web site](#) for more information! We hope to see you there...



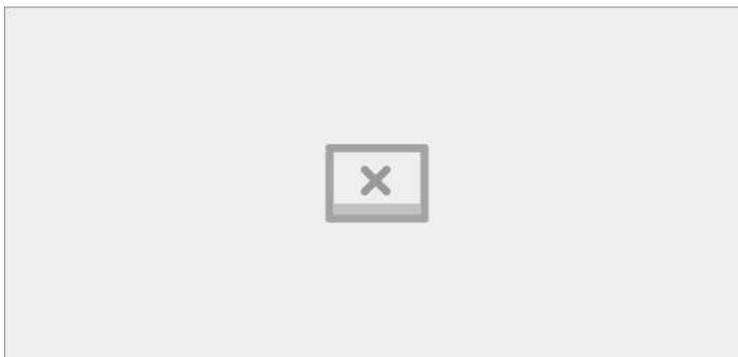
If you or someone you know has any jobs available that need filling, please reach out to our clubs secretary and we will post it on our web site and this newsletter.



The American Culinary Federation offers a "Ingredient of the month". They offer free downloadable tools featuring a new nutritional ingredient for chefs to incorporate into their menus and use in community events.

Please reach out to the ECB secretary [here](#).

Professional Chef Tips



Check it out [here...](#)



Here is a [link](#) to the 2021 Chapter Officers and Board of Directors.

Thank you for your professional service!

May is National Mental Health Month!



National Mental Health Month raises awareness about mental illness and related issues in the United States. In recent times, attitudes towards mental health issues appear to be changing. Negative attitudes and stigma associated with mental health have reduced and there has been growing acceptance towards mental health issues and support for people with them. Despite this shift in attitude, the idea of a mental health awareness campaign is not a

Chef Brian Malarkey compiled seven essential skills in the kitchen. Sharpening a knife, chopping onions, pickling onions, chopping and preparing green onions, cutting lemons, making a vinaigrette, chopping chives.

Here's the [video](#)...

CERTIFICATION CORNER

Why Get Certified?



ACF Certification exhibits a benchmark of excellence by demonstrating professional standards in culinary skills and knowledge of the food service industry. Certified chefs attain the well-deserved recognition and respect of their peers. ACF offers 16 certification designations, each with specific qualifications.

Certifications are open to:

- Cooking Professionals
- Baking and Pastry Professionals
- Culinary Administrators
- Culinary Educators
- Personal Cooking Professionals

Benefits to the Chef

- Enhances career opportunities
- Differentiates you from the competition
- Shows personal pride
- Increases job confidence
- Provides clear career path

Benefits to the Employer

- Affirms competence and expertise
- Demonstrates professional standards
- Exhibits benchmarks of excellence
- Provides consistency among chefs' skill sets

Benefits to the Public

- Ensures safe and nutritious food

recent one. In the late 1940's, the first National Mental Health Awareness Week was launched in the United States.

[Read article here...](#)

Check out all the ACF Approved Learning Opportunities!

Learn or enhance your skills, prepare to get certified or maintain your certification, earn CEH's or just get some inspiration and ideas.

Start [here](#) for more information...



The American Culinary Federation offers great learning opportunities. From credits towards certification to brushing up on current skills, there is so much offered. You can see the information [here](#)...

Thank you to our supportive associate and allied members!



CONTACT US
By Phone
Call us at 1-877-292-9830 (toll-free)
between 8 a.m. and 5 p.m.
(CST) Monday through Friday, excluding holiday

By Mail
Daisy Corporate Office
12750 North Drive
Suite 600
Dallas, TX 75251

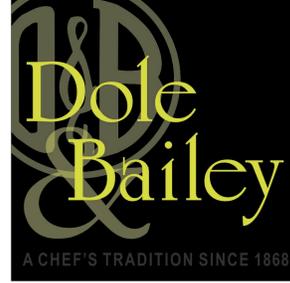
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Created and Edited by ECB Secretary - Bradley Labarre, CEC | secretaryecbma041 [at] gmail.com

